

## Prime Rib

- 1 tsp onion powder
- 1 tsp garlic powder
- 3 tbsp kosher salt
- 8 - 10 lb prime rib (boneless or bone in)
- 1 onion sliced

Mix onion powder, garlic powder with kosher salt. Coat the prime rib with mixture. Let come to room temperature. Preheat oven to 525 degrees. Place onion slices on rack in Dutch oven place prime rib on top bone side down fat side up. Cook 5 minutes per pound, shut off oven and let set for 1 ½ hours. DO NOT OPEN OVEN. Check temperature with meat thermometer, 140 degrees is medium rare. Let rest 20 minutes then slice. Make gravy from drippings or purchase Au Jus mixture and follow directions.